LA-UR-22-32670

Approved for public release; distribution is unlimited.

Title: Holiday Cooking Make something from this historic Los Alamos cookbook

and tell us about it!

Author(s): Steeves, Brye Ann

Intended for: Web

Issued: 2022-12-07

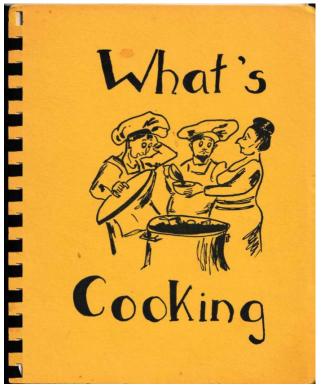


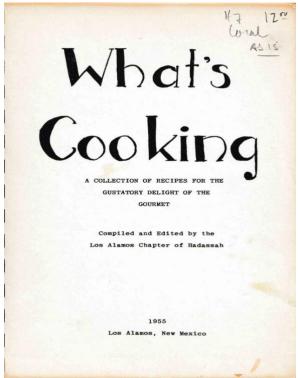






Los Alamos National Laboratory, an affirmative action/equal opportunity employer, is operated by Triad National Security, LLC for the National Nuclear Security Administration of U.S. Department of Energy under contract 89233218CNA000001. By approving this article, the publisher recognizes that the U.S. Government retains nonexclusive, royalty-free license to publish or reproduce the published form of this contribution, or to allow others to do so, for U.S. Government purposes. Los Alamos National Laboratory requests that the publisher dientify this article as work performed under the auspices of the U.S. Department of Energy. Los Alamos National Laboratory strongly supports academic freedom and a researcher's right to publish; as an institution, however, the Laboratory does not endorse the viewpoint of a publication or guarantee its technical correctness.





Holiday Cooking Make something from this historic Los Alamos cookbook and tell us about it!

By National Security Research Center staff

Third Lab Director Harold Agnew's barbecue sauce. Applesauce meatballs from the wife of Nobel laureate Frederick Reines. Two different recipes for chopped liver. And dozens more for soups, salads, meats, breads, desserts, drinks – plus a big taste of the past.

<u>What's Cooking</u> was published in Los Alamos in 1955 and recently discovered in a used bookstore in Santa Fe by Lab physicist Roseanne Cheng.

"It was buried and on a forgotten shelf," Cheng said. "I started flipping through it and I couldn't believe all the (recognizable) names inside."

The wives of Lab staff, including prominent scientists, and Los Alamos community members had submitted recipes to the Los Alamos Chapter of Hadassah, which compiled them and printed the book.

"There's so much to learn about Los Alamos back then from the food they were eating," Cheng said.

Both a peek inside the kitchens of Los Alamos and a snapshot of gender roles nearly 70 years ago, *What's Cooking* is a little tattered with food stains on its yellowing pages, but its contents are intact and legible. Cheng paid \$12 for the cookbook, perused it with great interest and then decided to donate it to the Lab's National Security Research Center.

But not before she made dinner.

Cheng chose the Company Casserole recipe submitted by Elsie M. Tuck, wife of James Tuck, who came to Los Alamos during World War II to work on the atomic bomb and then later thermonuclear power.

"He's a physicist I admire. And his wife was a genius – the recipe was easy and it tasted good," Cheng said. "I thought, 'I should do this (make casseroles) more often."

Making yesterday accessible today

What's Cooking is now a part of the NSRC's collections, as is a digitized copy. Part of the NSRC's mission includes the digitization of materials to preserve information and make it accessible, be it classified weapons data or unclassified historical relics like this one.

"Preservation and digitization allow a physical object to live on while increasing the discovery and understanding of LANL's mission and history," said **Mia Jaeggli (WRS-NSRC DC)**, a digital archivist.

By creating high-quality digital collections, the NSRC is ensuring access to vital historical resources, she said. "That access enables today's researchers to discover and use the NSRC's collections."

Your turn! Make a recipe, share the details

- Look through *What's Cooking*, make a recipe and send us the details.
- Email <u>whatscooking@lanl.gov</u> no later than <u>DATE</u>. We'll compile as many as we can and feature them in the new year in *LANLToday*.
- Here's what to include and a sample to follow:

Your name: Brye Steeves

Your organization: National Security Research Center

Recipe: Lazy Cake; Page 93

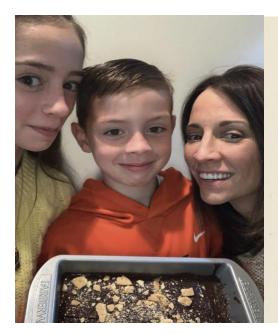
Why did you choose this recipe: The graham cracker and chocolate combination sounded better

than the beef tongue recipe on Page 42. And the one on Page 43.

Tips for success: A double boiler wasn't necessary; two pots worked great.

Review: Pretty tasty, though it required more effort than the name and accompanying drawing

implied! **Photo:**



Lazy Cake

1 pkg. (7 oz.) chocolate bits
3 eggs
1/3 cup sugar
1 tsp. vanilla
3 Tbs. coffee

graham crackers

Melt the chocolate bits in a double boiler. Add 3 beaten egg yolks and the sugar, gradually, stirring well. Add the vanilla and coffee. Cook for 15 minutes in a double boiler, stirring occasionally.

Remove from heat when thick and cool. Fold in the 3 egg whites, beaten stiff.

Line a loaf pan with graham crackers and cover with some of the chocolate mixture. Add another layer of crackers, another of chocolate, etc.

Chill overnight in the refrigerator. Cut into 1 inch slices and serve with whipped cream flavored with almond extract.

Serves 6.

Sylvia Reines (Mrs. F.)

sidebar / breakout box:

Digitization for today's Weapons researchers' needs

The National Security Research Center ensures the Lab's one-of-a-kind nuclear weapons collections – including data, records, photographs, film and more – are preserved and accessible for today's weapons research. This is vital in the absence of weapons testing, said Nanette Mayfield, Group Leader, National Security Research Center-Digital Collections.

"The NSRC's Digital Collections Group digitizes important classified weapons media data that cannot be replicated today," Mayfield said. "This one-of-a-kind information supports the Lab's national security mission, including stockpile stewardship and pit production work."

Contact us at nsrc@lanl.gov.